United States
Department of
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Office of
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# Selected Speeches and News Releases

## July 25 - July 31, 1991

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# News Releases

U.S. Department of Agriculture • Office of Public Affairs

## FmHA AMENDS EMERGENCY LOAN LOSS CALCULATION FORMULA

WASHINGTON, July 25—The U.S. Department of Agriculture's Farmers Home Administration is changing the way it calculates production costs for citrus and other fruits so that disaster losses can be figured in the same way they are for other crops, FmHA Administrator La Verne Ausman said today.

In normal loss calculation, FmHA subtracts the disaster year production from normal production. Any normal production costs not incurred and crop insurance benefits are used to offset losses.

The change will affect crops that are sold on consignment, a method used in selling citrus crops and other fruits and vegetables.

Before this change, fruit and vegetable growers who sold on consignment were not being treated on an equal basis with other crop producers. They were penalized by having expenses other than production, such as grading, packing and storing, deducted from their disaster loss calculation.

"We think it is only fair that growers be treated equally, and we are sending word of this change to our field offices this week," Ausman said.

Joe O'Neill (202) 447-4323

#

## USDA ANNOUNCES PREVAILING WORLD MARKET PRICE FOR UPLAND COTTON

Washington, July 25—Under Secretary of Agriculture Richard T. Crowder today announced the prevailing world market price, adjusted to U.S. quality and location (adjusted world price), for base quality upland cotton, and the coarse count adjustment.

Because the 1991 marketing year begins Aug. 1, the adjusted world price (AWP) for July 26 through July 31 is calculated using the 1990-crop price support loan schedule of premiums and discounts. The

AWP for Aug. 1 and the remainder of the 1991 marketing year will be calculated using the price support loan schedule of premiums and discounts in effect for the 1991 crop of upland cotton.

Based on data for the week ending July 25, the AWP for Strict Low Middling (SLM) 1-1/16 inch upland cotton (micronaire 3.5-4.9) and the coarse count adjustment in effect from 12:01 a.m. Friday, July 26 through midnight Wednesday, July 31, are determined as follows:

| | | |
|---|---|---|
| Adjusted World Price | | |
| Northern Europe Price | | 76.53 |
| Adjustments: | | |
| Average U.S. spot market location | 14.18 | |
| SLM 1-1/16 inch cotton | 2.15 | |
| Average U.S. location | 0.35 | |
| Sum of Adjustments | | -16.68 |
| ADJUSTED WORLD PRICE | | 59.85 cents/lb. |
| Coarse Count Adjustment | | |
| Northern Europe Price | | 76.53 |
| Northern Europe Coarse Count Price | | -73.60 |
| | | 2.93 |
| Adjustment to SLM 1-1/32 inch cotton | | -4.10 |
| | | -1.17 |
| COARSE COUNT ADJUSTMENT | | 0 cents/lb. |

Since the AWP in effect for July 26 through July 31 is above the 1989, 1990 and 1991 crop base quality loan rates of 50.00, 50.27 and 50.77 cents per pound, respectively, the loan repayment rates for the 1989, 1990, and 1991 crops of upland cotton during this period are equal to the loan rates, adjusted for the specific quality and location, plus any applicable interest and charges. The AWP will continue to be used to determine the value of upland cotton that is obtained in exchange for commodity certificates.

Based on data for the week ending July 25, the AWP for 1991 crop base quality cotton (SLM 1-1/16 inch upland cotton (micronaire 3.5-3.6 and 4.3-4.9, strength 24-25 grams per tex)) and the coarse count adjustment in effect from 12:01 a.m. through midnight, Aug. 1 are determined as follows:

Adjusted World Price

| | | |
|---|---|---|
| Northern Europe Price | | 76.53 |
| Adjustments: | | |
| Average U.S. spot market location | 14.18 | |
| SLM 1-1/16 inch cotton | 2.15 | |
| Average U.S. location | 0.35 | |
| Sum of Adjustments | | -16.43 |
| ADJUSTED WORLD PRICE | | 60.10 cents/lb. |

Coarse Count Adjustment

| | | |
|---|---|---|
| Northern Europe Price | | 76.53 |
| Northern Europe Coarse Count Price | | -73.60 |
| | | 2.93 |
| Adjustment to SLM 1-1/32 inch cotton | | -4.20 |
| | | -1.27 |
| COARSE COUNT ADJUSTMENT | | 0 cents/lb. |

Since the AWP in effect for Aug. 1 is above the 1989, 1990 and 1991 crop base quality loan rates of 50.00, 50.27 and 50.77 cents per pound, respectively, the loan repayment rates in effect for the 1989, 1990 and 1991 crops of upland cotton during this period are equal to the respective loan rates, adjusted for the specific quality and location, plus any applicable interest and charges.

The AWP will continue to be used to determine the value of upland cotton that is obtained in exchange for commodity certificates. Because the AWP in effect is above the established loan rate, loan deficiency payments are not available for 1991-crop upland cotton sold during this period.

The next AWP and coarse count adjustment announcement will be made on Thursday, August 1.

Charles Cunningham (202) 447-7954

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## MEATS AND ALTERNATES—USDA HELPS FIND THE BEST BUYS

WASHINGTON, July 26—Turkey, ground beef, whole chicken, ground chuck, and pork shoulder were found to be the best meat buys in a recent study by the U.S. Department of Agriculture.

The economy of a cut depends on the amount of cooked lean meat or the number of servings it provides, as well as its price per pound, according to Sue Ann Ritchko, administrator of USDA's Human Nutrition Information Service.

"Relatively high-priced meat cuts with little or no waste may be more economical than low-priced cuts with a great deal of bone, gristle, or fat," she said.

Costs in this study, which included meat alternates as well as selected types and cuts of meat, poultry, and fish, were estimated using nationwide prices collected in June 1991 by the Bureau of Labor Statistics of the U.S. Department of Labor.

The study also compared the costs of 20 grams of protein—about one-third of the recommended allowance for a man—from selected meats and alternates. Some meat alternates—such as peanut butter and eggs—are as good or better buys than less expensive cuts of meat. However, some processed meat products, such as frankfurters and bologna, were found to cost more as sources of protein than some beef roasts and steaks.

Ritchko said that while a 3-ounce serving of cooked lean meat, poultry, or fish provides 20 grams of protein or more, the amount of some alternates and meat products required to provide 20 grams of protein is well over the amount people normally eat in a day. For example, it takes 5 tablespoons of peanut butter, four frankfurters, or 10 slices of bacon to provide 20 grams of protein.

Ritchko said consumers can use the following tables to obtain comparable costs for meats and alternates in their supermarkets by multiplying the part of the market unit figure by the local price per unit.

| Food | Retail price per pound* | Part of pound for 3 ounces of cooked lean | Cost of 3 ounces of cooked lean |
|---|---|---|---|
| Turkey, ready-to-cook | 1.02 | 0.41 | 0.42 |
| Ground beef, regular | 1.60 | 0.29 | 0.46 |
| Chicken, whole, ready-to-cook | 0.88 | 0.55 | 0.48 |
| Ground chuck | 1.99 | 0.28 | 0.56 |
| Pork shoulder, smoked, bone in | 1.29 | 0.46 | 0.59 |
| Round roast of beef, bone out | 3.01 | 0.27 | 0.81 |
| Ham, canned | 3.26 | 0.25 | 0.82 |
| Chicken breasts, bone in | 2.10 | 0.40 | 0.84 |
| Chuck roast of beef, bone in | 2.10 | 0.44 | 0.92 |
| Round beefsteak, bone out | 3.45 | 0.33 | 1.14 |
| Sirloin beefsteak, bone in | 3.86 | 0.31 | 1.20 |
| Pork chops, center cut, bone in | 3.41 | 0.42 | 1.43 |
| Rib roast of beef, bone in | 4.78 | 0.41 | 1.96 |
| T-bone beefsteak, bone in | 5.60 | 0.42 | 2.35 |

Cost of 20 grams of protein from specified meats and meat alternates at June 1991 prices:

| Food | Market unit | Price per market unit* | Part of market unit to give 20 grams of protein** | Cost of 20 grams of protein |
|---|---|---|---|---|
| Eggs, large | doz | 0.88 | 0.28 | 0.25 |
| Turkey, ready-to-cook | lb | 1.02 | 0.33 | 0.34 |
| Bread, white, enriched*** | lb | 0.71 | 0.50 | 0.36 |
| Chicken, whole, ready-to-cook | lb | 0.88 | 0.42 | 0.37 |
| Peanut butter | 18 oz | 2.43 | 0.16 | 0.39 |
| Tuna, canned | 6.5 oz | 0.84 | 0.48 | 0.40 |

| | | | | |
|---|---|---|---|---|
| Pork shoulder, smoked, bone in | lb | 1.29 | 0.32 | 0.41 |
| Milk, whole, fluid**** | 1/2 gal | 1.37 | 0.31 | 0.42 |
| Ground beef, regular | lb | 1.60 | 0.27 | 0.43 |
| Ground chuck | lb | 1.99 | 0.25 | 0.50 |
| Chicken breasts, bone in | lb | 2.10 | 0.27 | 0.57 |
| Chuck roast of beef, bone in | lb | 2.10 | 0.29 | 0.61 |
| Cheddar cheese, natural | lb | 3.53 | 0.18 | 0.64 |
| Round roast of beef, bone out | lb | 3.01 | 0.22 | 0.66 |
| American process cheese | lb | 3.38 | 0.20 | 0.68 |
| Round beefsteak, bone out | lb | 3.45 | 0.20 | 0.69 |
| Ham, canned | lb | 3.26 | 0.26 | 0.85 |
| Sirloin beefsteak, bone in | lb | 3.86 | 0.23 | 0.89 |
| Frankfurters, all meat | lb | 2.40 | 0.39 | 0.94 |
| Bologna | lb | 2.57 | 0.37 | 0.95 |
| Pork chops, center cut, bone in | lb | 3.41 | 0.32 | 1.09 |
| Pork sausage, bulk | lb | 2.39 | 0.47 | 1.12 |
| Bacon, sliced | lb | 2.30 | 0.52 | 1.20 |
| Rib roast of beef, bone in | lb | 4.78 | 0.30 | 1.43 |
| T-bone beefsteak, bone in | lb | 5.60 | 0.32 | 1.79 |

* U.S. average retail price of food item estimated using information provided by the Bureau of Labor Statistics, U.S. Department of Labor.

** About one-third of the daily amount recommended for a 20-year-old man. Assumes that all meat is eaten.

*** Bread and other grain products, such as pasta and rice, frequently are used with a small amount of meat, poultry, fish, or cheese as main dishes in economy meals. In this way, the high-quality protein in meat and cheese enhances the lower quality of protein in cereal products.

**** Although milk is not used to replace meat in meals, it is an economical source of good-quality protein.

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## USDA RELEASES COST OF FOOD AT HOME FOR JUNE

WASHINGTON, July 26—Here is the U.S. Department of Agriculture's monthly update of the weekly cost of food at home for June 1991:

**Cost of food at home for a week in June 1991**

| | Food plans (In Dollars) | | | |
|---|---|---|---|---|
| | Thrifty | Low-cost | Moderate cost | Liberal |
| Families: | | | | |
| Family of 2 (20-50 years) | 49.80 | 62.90 | 77.70 | 96.60 |
| Family of 2 (51 years and over) | 47.30 | 60.70 | 74.80 | 89.20 |
| Family of 4 with preschool children | 72.50 | 90.40 | 110.70 | 135.90 |
| Family of 4 with elementary schoolchildren | 83.10 | 106.30 | 132.90 | 160.10 |
| Individuals in four-person families: | | | | |
| Children: | | | | |
| 1-2 years | 13.10 | 15.90 | 18.60 | 22.50 |
| 3-5 years | 14.10 | 17.30 | 21.50 | 25.60 |
| 6-8 years | 17.30 | 23.00 | 28.70 | 33.50 |
| 9-11 years | 20.50 | 26.10 | 33.60 | 38.80 |
| Females: | | | | |
| 12-19 years | 21.50 | 25.60 | 31.00 | 37.40 |
| 20-50 years | 21.60 | 26.80 | 32.60 | 41.80 |
| 51 and over | 21.40 | 26.20 | 32.30 | 38.40 |
| Males: | | | | |
| 12-14 years | 21.30 | 29.60 | 36.80 | 43.20 |
| 15-19 years | 22.10 | 30.50 | 37.90 | 44.00 |
| 20-50 years | 23.70 | 30.40 | 37.00 | 46.00 |
| 51 and over | 21.60 | 29.00 | 35.70 | 42.70 |

USDA's Human Nutrition Information Service computes the cost of food at home for four food plans—thrifty, low-cost, moderate-cost, and liberal.

Sue Ann Ritchko, HNIS administrator, said the plans consist of foods that provide well-balanced meals and snacks for a week.

In computing the costs, USDA assumes all food is bought at the store and prepared at home. Costs do not include alcoholic beverages, pet food, soap, cigarettes, paper goods and other nonfood items bought at the store.

"USDA costs are only guides to spending," Ritchko said. "Families may spend more or less, depending on such factors as where they buy their food, how carefully they plan and buy, whether some food is produced at home, what foods the family likes, and how much food is prepared at home."

"Most families will find the moderate-cost or low-cost plan suitable," she said. "The thrifty plan, which USDA uses to set the coupon allotment in the food stamp program, is for families who have tighter budgets. Families with unlimited resources might use the liberal plan."

To use the chart to estimate your family's food costs:

—For members eating all meals at home—or carried from home—use the amounts shown in the chart.

—For members eating some meals out, deduct 5 percent for each meal eaten away from home from the amount shown for the appropriate family member. Thus, for a person eating lunch out five days a week, subtract 25 percent, or one-fourth the cost shown.

—For guests, add 5 percent of the amount shown for the proper age group for each meal.

Costs in the second part of the chart pertain to individuals in fourperson families. If your family has more or less than four, total the "individual" figures and make these adjustments (note: larger families tend to buy and use food more economically than smaller ones):

—For a one-person family, add 20 percent.

—For a two-person family, add 10 percent.

—For a three-person family, add 5 percent.

—For a five-or six-person family, subtract 5 percent.

—For a family of seven or more, subtract 10 percent.

Details of the four family food plans are available from the Nutrition Education Division, HNIS, USDA, Federal Building, Hyattsville, Md. 20782.

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## ALL STATES NOW INVOLVED IN PSEUDORABIES ERADICATION

WASHINGTON, July 29—All states plus Puerto Rico are now actively involved in wiping out pseudorabies, a costly disease of swine and other livestock, according to a U.S. Department of Agriculture official.

Recently, Montana joined the five-stage program under which federal, state and industry participants cooperate in systematically eradicating pseudorabies. Nevada, the last state to sign onto the program, has applied for Stage III status and is expected to qualify as soon as all necessary regulations are in place sometime this fall, said James W. Glosser, administrator of USDA's Animal and Plant Health Inspection Service.

"I appreciate the enthusiasm with which the swine industry has embraced this eradication program," Glosser said. "In essence, pork producers got together and decided on the kind of program needed to get rid of pseudorabies. Federal and state officials have followed their lead."

Glosser said states participating in the eradication program advance from Stage I to Stage V, which represents official recognition as being free of pseudorabies. Stage I is preparation. Stage II is control. Stage III is mandatory clean-up of pseudorabies infected herds. Stage IV is surveillance to make sure no infection remains. Stage V is achieved if a state goes for a year without finding an infected swine herd after entering Stage IV.

States that have advanced in the program since the first of the year include Maryland, which entered at Stage I; California, which moved from Stage I to Stage II; Arizona and New York, which moved from Stage I to Stage III; Mississippi, which moved from Stage II to Stage III; Alaska, which moved from Stage II to Stage IV; and Montana, which entered Stage III.

Pseudorabies is a contagious livestock disease that is most prevalent in swine. Other animals, including cattle, sheep, dogs and cats, can catch pseudorabies from swine. In these species, it almost always causes a

quick death. The disease does not infect humans.

Although pseudorabies often causes death in newborn pigs, older hogs may survive the infection and remain carriers of the virus for life. Stress or other conditions, however, can reactivate the virus.

Glosser said the campaign against pseudorabies has been aided by new tools, including genetically engineered vaccines coupled with new tests that make it possible to differentiate between infected and vaccinated animals. This advance makes vaccination for pseudorabies more compatible with eradication.

Larry Mark (202) 447-3977

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## UNUSUAL CHERRY TOMATOES MAY HOLD KEY TO HIGH-TECH INDOOR FARMING

WASHINGTON—Unusual cherry tomatoes ripening in test tubes in a U.S. Department of Agriculture laboratory hint at a possible new source of tomato paste, catsup, soup and salsa for the 21st century.

Without the usual steps of planting, growing and harvesting a crop, growers would skim tasty tomato cells from indoor vats for quick processing into foods, said biologist Betty K. Ishida of USDA's Agricultural Research Service. Only the cells of the fruit—not the plant itself—would be grown in the vats.

She said this type of indoor farming might be a future option, especially where land and water will be at a premium. But for that to happen, "you have to know how to make the cells ripen as if they're part of the fruit," said Ishida.

That's what Ishida wants to learn from oddly ripening cherry tomatoes growing in test tubes in her laboratory. The tomatoes boast tiny "leaves" that weren't supposed to ripen like a tomato, but did, she said.

She is seeking the genetic mechanism that triggered the unexpected ripening of the calyx—a star-shaped, leaflike cluster encircling the top of the tomato where it joins the stem.

"Calyxes on commercially grown cherry tomatoes are usually faded green, dry and shriveled by the time they reach the supermarket," said Ishida, based at the ARS Western Regional Research Center in Albany,

Calif. Her test-tube tomatoes, however, have ripened calyxes that are red and juicy.

If the ripening trigger could be found, Ishida said, fruit and vegetable producers of tomorrow might be able to raise "just free-floating cells of the edible part of a plant, without having to grow unneeded leaves, branches, stems and roots. This plant-free approach to food production would require less land and fertilizers than traditional farming, and no pesticides."

On the other hand, being able to control ripening could have payoffs for outdoor growers. They could keep tomatoes or other fruits and vegetables on the vine or tree longer to enhance flavor, she said. Those growers may also avoid over-ripening, over-softening and costly spoilage of perishable produce.

To raise the cherry tomatoes, a commercial variety called VFNT, Ishida first removed the tiny green "buttons" from the bases of yellow flowers on tomato plants growing in the greenhouse. Each button, about the size of a BB, is a fully formed young tomato ready to mature and ripen.

She nurtured the buttons—with their calyxes attached—in test tubes in her laboratory. The test tubes contained a nutritious solution of sugar, salts and vitamins.

The miniature cherry tomato that formed from each button ripened in six or seven weeks. "So did the calyx," Ishida said. "The calyx apparently thought it was a tomato fruit."

The ripening trigger Ishida is looking for activates production of a special type of genetic material known as messenger ribonucleic acid or mRNA. The mRNA gives tomato cells the information to ripen. She found it in the cells of all the ripe red tomatoes that she studied.

"The red calyx cells also have a lot of that mRNA," Ishida said. "But cells of a normal calyx or a normal green, unripened tomato, don't."

Rearing of tomatoes in test tubes is not new, she said. But ripening of lab tomato calyxes apparently is. A 30-year-old report by Japanese researchers describes abnormal swelling and a change in color of calyxes of laboratory-grown tomatoes, Ishida said. "That sounded like ripening to me—but they didn't pursue it."

Marcia Wood (415) 559-6070
Issued: July 30, 1991

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## USDA SIGNS SCREWWORM COOPERATIVE AGREEMENT WITH HONDURAS AND EL SALVADOR

WASHINGTON, July 30—Representatives from the U.S. Department of Agriculture's Animal and Plant Health Inspection Service have signed agreements with El Salvador and Honduras to establish cooperative programs to eradicate the screwworm and prevent reinfestation. The countries will begin eradication efforts in a matter of days.

The two programs are the fourth and fifth in a series of cooperative efforts aimed at eliminating the screwworm from Mexico and the Central American isthmus.

It is expected that Nicaragua, Costa Rica and Panama will enter bilateral eradication agreements with USDA in 1992, 1993 and 1994, respectively, and that Central America will be declared entirely free of screwworm by 1996 with the establishment of a permanent barrier in Panama.

Originally eradicated from the United States in 1966, screwworm continued to threaten the U.S. livestock industry through the possibility of reinfestations from Latin America. In 1972, USDA and Mexico formed a bilateral commission to eradicate screwworm from Mexico. The commission declared Mexico totally free of screwworm in last February.

USDA signed cooperative agreements with Guatemala in 1986 and with Belize in 1988. Both of these programs are reaching their final stages.

Screwworm is the larva of Cochliomyia hominivorax, a fly commonly known as the screwworm fly. It attacks all warm-blooded animals by laying its eggs next to an open wound, where larvae hatch and feed on living flesh. If the wound is not cured, the animal weakens and eventually dies.

Each year, screwworm causes large financial losses to the Central American livestock industry because of animal death, weight loss, and higher labor, veterinary, and pest control costs. Screwworms also have infested hundreds of human wounds in Central America.

Estela Boch (301) 436-7799

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## BURLEY TOBACCO ADVISORY COMMITTEE TO MEET SEPTEMBER 10

WASHINGTON, July 31—The U.S. Department of Agriculture's Burley Tobacco Advisory Committee will meet at 10:30 a.m., Tuesday, Sept. 10, to determine opening dates and adopt new policies and procedures for the 1991-92 burley marketing season. The meeting will be at the Campbell House Inn, 1375 Harrodsburg Road, Lexington, Ky.,

Daniel D. Haley, administrator of USDA's Agricultural Marketing Service, said the 39-member committee also will review regulations under the Tobacco Inspection Act and other related issues. The committee was established by the secretary of agriculture to provide information essential to the orderly marketing of burley tobacco. It recommends opening dates and selling schedules for the burley tobacco-growing regions from Missouri to Virginia.

The meeting is open to the public. Those wishing to address the committee should contact the director, Tobacco Division, AMS, USDA, rm. 502 Annex, P.O. Box 95456, Washington, D.C. 20090-6456; telephone (202) 205-0567.

Written statements may be submitted to the same address before or after the meeting, or may be deposited with the chairman of the advisory committee at the meeting.

Notice of the meeting will be published in today's Federal Register. Copies of the notice are available from the above address.

Rebecca Unkenholz (202) 447-8998

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## RESEARCHERS SEEK PERFECT "PLUMCOT" TO TANTALIZE FUTURE SHOPPERS

WASHINGTON—About 450 healthy, young plumcot trees growing in a Fresno, Calif. orchard could be the key to this fruit's future popularity in the United States.

An ideal plumcot boasts an apricot's flavor and a plum's firmness. But, the fruit is little known to the American public, says Craig A. Ledbetter of the U.S. Department of Agriculture.

"Sweet-tasting plumcots have been around for at least 80 years," said Ledbetter, a plant geneticist for USDA's Agricultural Research Service.

"But they haven't been a crop that commercial growers favor because individual trees typically produce too few fruit to be profitable."

To solve that problem, Ledbetter is breeding new generations of experimental plumcots in a research orchard next to the ARS Horticultural Crops Research Laboratory at Fresno.

Ledbetter expects the research to lead to new, highly productive commercial orchards of plumcots in regions of California, Washington, and New Jersey—states that currently produce either plums or apricots, or both.

Some nurseries sell plumcot trees, Ledbetter said, but he knows of only one U.S. company that has contracted with other growers to start commercial orchards of the fruit. That firm uses patented varieties unavailable except by contract.

Ledbetter said it's probably too early to estimate the potential size of the U.S. market for plumcots. But, more than $100 million worth of plums and about $29 million worth of apricots are harvested in this country each year.

"It's possible the plumcot could become a produce-section favorite in the next 10 years," he said.

In the research orchard, Ledbetter and technician Catherine B. Shonnard are monitoring the 450 plumcot hybrids they produced at the Fresno facility. Some of the new trees, Ledbetter said, will bear their first fruit next year.

He expects the harvest to vary in size and color. "Usually, ripe plumcots are about the size of a small plum," he said. "They always have the soft, fuzzy skin of an apricot, but their skin color can range from light yellow to black. Inside, the flesh can be orange, amber or even a very dark purple."

Some plumcots taste more like a plum than an apricot, Ledbetter said. But, he added, "a perfect plumcot would taste like a tree-ripened apricot yet be firmer so that it would not bruise as easily when shipped. And it would have a longer season than today's apricots, so would be available from spring until fall."

Apricots are normally harvested only in May and June. They have one of the shortest harvest seasons of any stone (pitted) fruit.

Ledbetter wants the new hybrids to inherit the plum's firm texture and longer growing season. "The Japanese-type plums we raise in the U.S. for fresh-market sales," he said, "are available from May through September."

To breed the hybrids now planted at Fresno, Ledbetter first examined harvest records of the plum and apricot trees in the research orchard to single out the most prolific producers.

"The parents we selected are the orchard's overachievers," he said. "They have to be severely thinned or else they give you a lot of fruit that's too small to market. We zeroed in on the producing trait because we want to use it to counteract plumcot's naturally low fertility."

When the Fresno research produces a new plumcot that will appeal to growers and consumers, Ledbetter said budwood, for grafting onto rootstock, will be supplied to breeders and nurseries.

Marcia Wood (415) 559-6070
Issued: July 31, 1991

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## USDA PROTECTS 20 NEW PLANT VARIETIES

WASHINGTON, July 31—The U.S. Department of Agriculture has issued certificates of protection to developers of 20 new varieties of seedreproduced plants, including field bean, garden bean, creeping bentgrass, corn, sheep fescue, tall fescue, marigold, onion, peanut, perennial ryegrass, safflower and soybean.

Kenneth H. Evans, of USDA's Agricultural Marketing Service said developers of the new varieties will have the exclusive right to reproduce, sell, import, and export their products in the United States for 18 years. Certificates of protection are granted after a review of the breeders' records and claims that each new variety is novel, uniform, and stable.

The following varieties have been issued certificates of protection:

—the Flint variety of field bean, developed by the Rogers NK Seed Co., Boise, Ida.;

—the Shore variety of garden bean, developed by the Ferry-Morse Seed Co., San Juan Bautista, Calif.;

—the Applause variety of garden bean, developed by the Asgrow Seed Co., Kalamazoo, Mich.;

—the Providence variety of creeping bentgrass, developed by the University of Rhode Island, Kingston, R.I.;

—the LH196, LH220Ht, LH202, LH192, and LH193 varieties of corn, developed by Holden's Foundation Seeds Inc., Williamsburg, Iowa;

—the MX-86 variety of sheep fescue, developed by the Jacklin Seed Co., Post Falls, Idaho;

—the Barnone variety of tall fescue, developed by Barenbrug Holland B.V., Oosterhout, the Netherlands;

—the Disco Flame and Safari Yellow varieties of marigold, developed by the John Bodger & Sons Co., El Monte, Calif.;

—the Perla variety of onion, developed by the Texas Agricultural Experiment Station, College Station, Texas;

—the NC 10C and NC-V11 varieties of peanut, developed by the North Carolina Agricultural Research Service, Raleigh, N.C.;

—the Nova variety of perennial ryegrass, developed by International Seeds Inc., Halsey, Ore.;

—the Montola-2000 variety of safflower, developed by Research and Development Institute Inc., Bozeman, Mont.;

—the 34870 variety of soybean, developed by the Latham Seed Co., Alexander, Iowa; and

—the A1929 variety of soybean, developed by the Asgrow Seed Co., Kalamazoo, Mich.

The certificates of protection for the Barnone tall fescue variety, the NC 10C and NC-V11 peanut varieties, and the Montola-2000 safflower variety are being issued to be sold by variety name only as a class of certified seed, and to conform to the number of generations specified by the owners.

The plant variety protection program is administered by AMS and provides marketing protection to developers of new and distinctive seedreproduced plants ranging from farm crops to flowers.

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## USDA POSTPONES USER FEES FOR HAWAII AND PUERTO RICO UNTIL OCT. 1

WASHINGTON, July 31—The U.S. Department of Agriculture is postponing until Oct. 1, the charging of user fees for inspecting airline passengers' baggage departing Hawaii and Puerto Rico for destinations in the continental United States.

Under a final rule published on April 23, the $2 per passenger fee for Hawaii and Puerto Rico would have become effective Aug. 1.

The postponement is intended to give affected parties additional time to address fee implementation concerns, according to B. Glen Lee, a deputy administrator of USDA's Animal and Plant Health Inspection Service.

APHIS inspections are needed to keep out plant pests and animal diseases not present in the continental United States. Failure to intercept items covered by an agricultural quarantine can lead to a costly infestation.

The major risk is from travelers who bring back fruits, vegetables, meats, plants and various agricultural souvenirs from trips to foreign countries, Hawaii or Puerto Rico—all areas where exotic pests occur. Undeclared items intercepted by APHIS inspectors can lead to fines ranging from $50 to $1,000.

Notice of the postponement is being published in the Aug. 1 Federal Register.

Caree Vander Linden (301) 436-7280

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